

CHARALABOGLOU WINES VIDITIS IN ANTHESIS PGI SERRES



Vidiano and Roditis. Bursts with aromas of yellow apple, orange peel and stone fruit. Flavors of apricot with wet stone and herbal hints thyme. Beautifully rounded texture and a crisp, refreshing finish. A vibrant expression of Anthesis; the blossoming season it's named after—when nature is in full bloom. An elegant, lively, aromatic white with character and charm. Pairs perfectly with seafood and salads. Organic.

From the Mavrokopa & Dessi (Waterways) vineyards in PGI Serres in Central Macedonia, Northern Greece, in the foothills of Mt. Pangaion. 220m above sea level with rich clay soils. The vineyard is dry-farmed and organic. The grapes are harvested by hand. At the winery the fruit is destemmed and crushed to maximize skin contact maceration on its way into the press. The crushed grapes are fully pressed to a stainless-steel tank, the cloudy juice is stirred and chilled for 4 hours to extract flavor from the lees. After 48 hours of settling, the clean juice is portioned off to another tank for fermentation with selected yeast strains. Aged 8 months on its fine lees with weekly *bâtonnage*.

Charalaboglou Wines is a family-owned winery established in 1977 by George Charalaboglou. In 1999 he founded the wine bottling company and in 2003 the construction of the winery inside the vineyard with state-of-the-art bottling machines began. The estate has grown from a modest 2-acre vineyard to a sprawling 150-acre organic vineyard. The winery emphasizes organic farming practices, combining traditional methods with innovative ecological approaches.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CHARALABOGLOU VIDITIS IN ANTHESIS PGI SERRES

Vidiano & Roditis. Aromas of yellow apple, orange peel & stone fruit; flavors of apricot, wet stone & thyme; rounded texture; vibrant, elegant, lively & charming; crisp, refreshing finish. Organic.

Shelf Talker:

CHARALABOGLOU VIDITIS IN ANTHESIS PGI SERRES

Vidiano & Roditis. Bursts with aromas of yellow apple, orange peel & stone fruit. Flavors of apricot with wet stone & herbal hints of thyme. Beautifully rounded texture & a crisp, refreshing finish. A vibrant expression of Anthesis; the blossoming season it's named after—when nature is in full bloom. An elegant, lively, aromatic white with character & charm. Pairs perfectly with seafood & salads. Organic.



AN EASTERLY WINE SELECTION